



ROSE VALLEY RESTAURANT RECIPE

Sweet Potato Soup

(Yield: 12-16 servings)

Ingredients

- 4 large sweet potatoes
- 3 leeks (white parts) - chopped
- 1" cube ginger (fresh)
- Rind of one lime
- 1 "tea egg" of caraway (approx. 1 tsbp)
- 1 "tea egg" of coriander (approx. 1 tsbp)
- Juice of fresh lime to taste
- 6 cups of beef or chicken broth
- 2 tbsp butter
- 1 cup of heavy cream

Directions:

- **Sauté** leeks in 2tbsp of butter
- **Add** sweet potato, stock, caraway, coriander, lime rind and simmer for 20 minutes until potatoes are very soft
- **Take out**– coriander and caraway seeds
- **Blitz** with a stick blender until smooth, add 1 cup cream, add lime juice and more stock if soup is too thick

Enjoy!!